

# Easter Sunday Menu

5<sup>th</sup> April 2026

## ENTRÉES

Hand-Tied Burrata - Roast persimmon, toasted hazelnut  
Kingfish Crudo - Chilli and coriander dressing  
Scotch Eggs - Truffled aioli, sautéed wild mushroom

## MAINS

Slow-Cooked Lamb Shoulder - Pickled qukes, red wine jus,  
fried rosemary, mash potato  
Pan-Fried Salmon - Coconut curry velouté, mussels,  
samphire  
Miso Eggplant - Harissa sugo, black rice salad, pomegranate

## DESSERTS

Carrot Cake - Whipped mascarpone, lemon curd, pecan  
praline  
Baked Chocolate Tart - Cherry compote, vanilla ice cream  
Lemon Meringue Tart - Miso banana caramel

2 courses \$ 95pp  
3 courses \$105pp

BOOKINGS ESSENTIAL

(08) 6244 4800

reservations@amarootretreat.com.au

www.amarootretreat.com.au



# The Good Friday Seafood Feast

3<sup>rd</sup> April 2026

## PLATEAU FRUITS DE MER

One day only. Expected to sell out  
Pre-order essential

Celebrate Good Friday with a spectacular coastal feast designed for long lunches, shared tables, and a glass of something chilled in hand

A generous plateau of:

- Whole WA Shark Bay prawns
- Fresh oysters - natural & kilpatrick
- WA Scallops on the half shell, nduja crumb, preserved lemon
- Gin-cured Tasmanian salmon
- Shark Bay prawns, garlic cream sauce
- WA Pink snapper ceviche with citrus and herbs
- Mussels in harissa sugo

Served with:

Marie Rose sauce • Fresh sourdough • Parmesan & oregano fries • Lemon

\$150 per person\*  
no public holiday surcharge

### Indulgence Add-Ons

Elevate your plateau:

- 10gr Caviar, blini, creme fraiche - \$85
- Half Crayfish tail, mornay - \$55
- WA Blue Swimmer Crab roll - \$20 each

### Add a Beverage Pairing Option

- Corymbia Chenin Blanc by glass \$14
- Moet & Chandon Champagne bottle \$145



BOOKINGS ESSENTIAL  
(08) 6244 4800  
reservations@amaroo retreat.com.au  
www.amaroo retreat.com.au

